

## Baking Powder Biscuits for Sausage Gravy50

Number of Servings: 50 (36.69 g per serving)

Amount	Measure	Ingredient
7.00	cup	Flour, all purpose, white, bleached, enrich
3.00	Tbs	Baking Powder, double acting
1.00	tsp	Salt, table, iodized
1 1/3	cup	Margarine, soft, safflower oil
2 1/2	cup	Milk, 1%, w/add vit A & D

### Nutrients per serving

Nutrition Facts	
Serving Size (37g)	
Servings Per Container	
Amount Per Serving	
Calories 110	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 2g	
Vitamin A 4%	Vitamin C 0%
Calcium 4%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

### Instructions

Mix dry ingredients at low speed in mixer or by hand.

Add margarine. Mix at low speed until crumbly or use pastry blender or spatula to cut in shortening. Remove from mixer.

Add liquid ingredients.

Mix lightly just until it forms soft dough. Do not over mix. Scoop each biscuit with a #24 scoop. If you do not have a #24 scoop use a #8 scoop and divide the dough in each #8 scoop into 3 biscuits.

Bake at 375 degrees for 12 to 15 minutes until golden brown.

1 biscuit = 1 serving = 1 CS